

Furmaggetta fresca (3 milks)



Source

- Piemonte

Type of milk

- Cow
- Goat
- Mixed milk
- Sheep

It is a small soft cheese produced in dairies of the Langhe, characterized by short maturation and the flowering of the crust, the cheese with edible as derived by the action of yeasts: its peculiarity is to use cow's milk, sheep's and goat together (three milks). In particular the production of milk mixture is typical of the spring and summer months when the goats and the sheep enter the period of milk production.

Organoleptic characteristics

Aspect and texture: white paste, soft, bloomy rind with pale yellow-gray

Taste: with slight hints of sheep and goat, slightly acidic

Serving suggestions: Fruity white wines, lagers. Orange jam, jam pumpkin and ginger. Fresh fruit, nut bread or grapes

Technical characteristics

Milk: cow-sheep-goat, whole

Production method: artisanal

Paste: raw, unpressed

Salting: dry

Ripening: minimum 15 days

Production period: throughout the year, with the highest concentrations in the spring and summer months



Allevatore di Formaggi

Fats: MGSS 43%

Weight: about kg 0,350

Dimensions: diameter cm 10, height cm 5

Producers: farmers from central Piedmont

Whole cheese code: 0911531

Cutted cheese code: n.d.